



BUTCHERS - RETAIL AND WHOLESALE

NOC 63201

Prepare standard and specialty cuts of meat, poultry, fish and shellfish for sale in retail or wholesale food establishments.



3-YEAR OUTLOOK



Moderate

3-YEAR JOB OPENINGS

24

MEDIAN HOURLY WAGE

\$17.00

\$15.30 \$22.50
LOW HIGH

TYPICALLY REQUIRED



High school / on-the-job
training

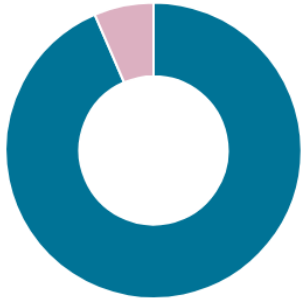
EMPLOYED

165

AVERAGE SALARY

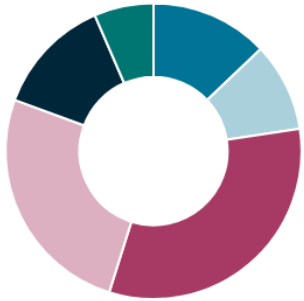
\$37,500

The information presented is based on data for New Brunswick. To learn more about the data provided, visit www.nbjobs.ca/occupations.



EMPLOYMENT BY INDUSTRY

93.5%	Retail trade
N/A	N/A
N/A	N/A
6.5%	All Other Industries



EMPLOYMENT BY AGE

12.9%	15-24
9.7%	25-34
32.3%	35-44
25.8%	45-54
12.9%	55-64
6.5%	65+

ALSO KNOWN AS

- Butcher - Butcher Shop
- Butcher Apprentice
- Head Butcher - Wholesale
- Retail Butcher

MAIN DUTIES:

This group performs some or all of the following duties:

- Cut, trim, bone and otherwise prepare custom and/or standard cuts of meat, poultry, fish and shellfish for sale at self-serve counters or according to customers' orders
- Prepare meat for special displays and/or delivery
- Shape, lace and tie roasts and other meats, poultry or fish and may wrap or package fresh or frozen or prepared meats
- Manage inventory, keep records of sales and determine amount, product line and freshness of products according to company and customer requirements.

